25; Ferrars E-5 (ca. 1890) 1901 APl Burma
Burmese AP4

188. FRUIT-STALL IN JULY (TENASSERIM)

the villages. They demand little or no care. Fruit-trees on which proper care is bestowed are the custard-apple, orange, mangosteen and durian, the first of these in the dry region, the latter three in the moist south. The durian (*duyin*) requires about the same expenditure of labour before it bears as the cocoanut; but the fruit is prized above all others. Its cultivation has been so much extended of late that average durians in the season cost only about double the price of green cocoanuts. Thirty years ago both durian and mangosteen used to cost two and three times as much as now. The limits of durian and mangosteen are 17° N. and 95° E. Only a small part of the habitat of both trees is included in Burma. Oranges, like most fruit trees in Burma, are grown from seed. The custard-apple is planted on terraced hillsides. It gives to the Irawadi at Prome a character which recalls the vineyards of the Rhine. *The* fruit of Burma, however, as of the tropics at large, is the plantain or banana (*hngetpyaw-thi*). Many varieties are cultivated, some of them very delicate. The plantain is propagated from suckers; after fruiting in the second year, the plant dies. The papaya (*thimbaw-thi*, Nos. 407, 435) was introduced over sixty years ago and has spread everywhere. Of sweet fruits there remain the pine-apple, which is cultivated in the light shade of the orchards of jack, and the water-melon, grown in vegetable gardens together with cucumbers and vegetable marrows. The walnut and the chestnut flourish in the north. The vine bears there also, but is not extensively cultivated. Other nuts are the cashew kernel and the ground-nut (*nyo-hi*); both have to be roasted. The kernels of

189. BOAT RACE (PAKTAN)

25: Ferrars E-5 (ca. 1890) 1901 AP1 Burma
Burmese AP4

245

[227]

244

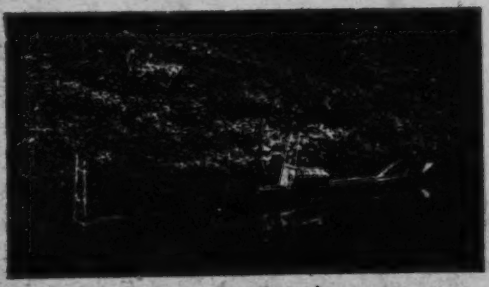
191. SWING-NET (YADWIN)

jack and several other fruits are roasted and eaten. Vegetables are regularly cultivated in the vicinity of large towns. In the villages very little trouble is taken with them. A bush or so of capsicum and a few plants of brinjal or tomato are set; pumpkins and gourds are trained over the roof or on arbours in front (Nos. 126, 414). The market vegetables are onions and garlic, many kinds of beans, fresh and dried, various tubers, yams, "sweet-potato," pumpkins, marrows, gourds, brinjals and tomatoes, *chinbàung*, *kyeppaung* and *kyemmauk*. Green maize is used as a vegetable. The cultivation of maize would admit of great extension in the *kwin* if there were a market for the grain. Green shoots culled from all sorts of wild herbs and trees are brought to market. The most substantial of these are bamboo shoots; they turn red by boiling as shellfish do. Black pepper and cardamom occur wild in Burma and are also cultivated, but not extensively. Turmeric and ginger are cultivated, as well as anise, caraway and coriander. Cinnamon and cloves are imported. Nutmeg is native to the evergreen forests of the south. European vegetables, raised by Chinese gardeners, are offered for sale in the markets of large towns. Potatoes are imported from India and have been grown with success in the Shan and Taung-ngu hills. European flowers have spread everywhere. Cut flowers are sold in the markets for toilet

247

use. The rose has been cultivated in Burma for ages and is the flower most prized. No grafting is practised nor are any of the garden varieties known. The real floral wealth of Burma — its orchids (*thikkwabàn*) — the people are only beginning to discover owing to the interest taken in them by strangers.

[227]



192. FISH-TRAP (HMYON)

25: Ferrars E-5 (ca. 1890) 1901 APl Burma
Burmese AP4

198. DABBING WITH FLY.

Next to the rice-industry the greatest industry of Burma is the catching and curing of fish. Unlike the rice, the fish is entirely for local consumption. The fisherman gets his living by taking life, contrary to the cardinal injunction of the Buddha—"let him not destroy, or cause to be destroyed, any life at all, or sanction the acts of those who do so." The subterfuge which the specious resort to in using animal food, namely, that they had no share in the act of taking life, was thus provided against by the Buddha in the form of his injunction. The Burman is a kind master to his animals, but much cruel suffering results from neglect of injuries, such as *dā*-cuts, often inflicted in temper. The merit of putting a suffering creature out of pain is not recognised or is denied. The reluctance to take life is operative in preventing the people at large from obtaining other animal food than fish. But such is the craving for flesh that the Burmans will consume that of animals dead from natural causes and of many animals commonly rejected for food. The Burmans do not eat the flesh of the monkey, dog, parrot and crow. The ways of taking fish are legion. Hooks are used with bait and also to mount a fly for dabbing (*hsa lait*). A contrivance to be seen along the banks of every river is the *kwyin*, a cage trap with falling door for large fish. Fish-spearing is practised by day and also by torch-light at night. On the largest scale, fish are taken by drawing off the water from the flat lagoons which form in the depressions of the *kwin* (*in*, p. 49). Screens of bamboo or reeds are set in the channels while the floods are

199. CASTING FISH SINGLY (SAUNG-TO)

25: Ferrars E-5 (ca. 1890) 1901 APl Burma
Burmese AP4

226 draining off. When the weather is clear enough for the work of curing, the residue of water is run out and the fish are taken. Where the channels do not drain the *in* of its water, the fish are taken by men who advance close abreast up the length of the lagoon with conical cages which they thrust to the bottom

195. CAGING FISH IN COMPANY.

at every step, taking out the fish they catch by an opening at the top (*saung-tô*). But the water in some lagoons remains too deep for this plan, and then *tugaung* are made. These are enclosures along the margins of the lagoons into which the fish are enticed by the shelter of green boughs laid on the surface of the water. Small fish are caught with the casting-net (*kun*). Heavy nets for river and sea fishing are made of *paissau* twine, a kind of jute, tanned with cutch or *madawâ* bark. Light nets are made of cotton twine. Drop-nets with floats of bamboo or *pau* are used in the big rivers, the estuaries, and on the coast. This class of fishing is getting into the hands of settlers from India. Enormous quantities of small fry are taken in the estuaries in large funnel-shaped traps called *damîn*, which are anchored in the tidal currents. The shark tribe (*ngamân*) are common on the coast. The fish most prized in Burma is *ngathaldûk* (*hilsa*), but there are many kinds of excellent fish. Large fish are slit, salted and sun-dried. The eggs of the turtle are collected on the laying-

196. FISH WEIR AND TRAP.

25; Ferrars E-5 (ca. 1890) 1901 API Burma
Burmese AP4

226
[262]
226
251

198. SLUICE OF LAGOON FISHERY (IN)

banks. Ducks' and fowls' eggs are also eaten.

Small fry and the bony fish are made into the Peguan condiment *ngapi*—pressed fish. The process is essentially the same as that of anchovy paste manufacture, but is conducted in a much rougher way. The fish after being taken are spread out in the sun and then pounded in a mortar, again sunned and again pounded with about a quarter their weight of salt. Fermentation is not uniformly arrested at the proper stage, so that the product becomes contaminated with putrescence. According as the compound remains moist or dry it is made into balls, moulded into bricks, or stored in jars. *Ngapi* is sent to Burma Proper and the Shan States in enormous quantities. Fresh fish, dried fish, and *ngapi* are much the same in price, one half to one rupee the viss (3.65 lbs.) according to quality. *Ngachín* is a crude and unwholesome pickle made by putting fish to ferment with boiled and salted rice.

258 Salt used to be obtained from sea-water and from brine wells in the interior, before the import of salt began. The manufacture still drags on, as the local salt is better for curing purposes. At spring-tides, sea-water in the estuaries is let into shallow pans like rice-fields, or it is raised with the *Ka-lwè*. After the brine has been concentrated by evaporation in the heat of the sun, it is boiled down in spherical earthen pots, which are built with clay into a vault over a furnace. Iron cauldrons like those in No. 186 are superseding the earthen pots, and the round cauldron is in its turn being replaced by a flat iron pan.

[178]
[415]
[227]

199. SHORE NET

224 The chase, so far from forming the diversion of princes and satraps, remains to the *vauriens* of the villages